

Homemade Ravioli Hearts

YIELD: 18-19 HEART-SHAPED RAVIOLI

Impress your valentine with these cheese-filled ravioli.

INGREDIENTS

DOUGH

2 cups (290g) Pasta Flour Blend, plus more for sprinkling
½ teaspoon table salt
3 large eggs, at room temperature
1 tablespoon (14g) water, cool

FILLING

1½ cups (340g) ricotta cheese
½ cup (50g) Parmesan cheese, grated
3 tablespoons (27g) Pasta Flour Blend
2 tablespoons (10g) Italian Herb Seasoning
⅛ teaspoon black pepper
pinch of nutmeg

INSTRUCTIONS

1. **For dough:** Add dough ingredients to Marcato Electric Pasta Machine. Mix until dough comes together in large clumps with few loose bits.
2. Transfer to clean work surface and knead by hand to form smooth dough, about 1 minute. Press into 1"-thick disk and wrap tightly with plastic. Let rest for 30 minutes at room temperature.
3. **For filling:** While dough rests, combine filling ingredients in medium bowl. Cover and set aside.
4. **For assembly:** Line baking sheet with parchment and lightly sprinkle with flour. Divide dough in half (190g per piece).
5. Working with one piece at a time (keep other piece covered), roll dough through machine's lasagna attachment on largest setting (#0). Fold in thirds before rolling again on largest setting.
6. Adjust dial to next increment and pass dough through. Continue adjusting setting and rolling dough through until you've used setting #8 (0.6mm thick).
7. Dust work surface with flour. Use Bench Knife to cut pasta into two 20"-long sheets. (Save trimmed dough to incorporate later.) Cover one sheet with plastic and damp towel to prevent drying.
8. Dip Heart Ravioli Stamp in flour and use it lightly mark 8-10 alternating hearts along length of one pasta sheet. (Don't press stamp through; simply mark where to add filling.) Using Tablespoon Scoop, portion 1 tablespoon filling onto center of each heart outline; slightly flatten filling.
9. Use pastry brush to brush water along outer edges of pasta and between mounds of filling.
10. Place second sheet of pasta over top of filled hearts. Starting in center and working toward short ends, press to remove air pockets, seal dough, and encase filling.
11. Use stamp to cut out heart-shaped ravioli. Remove trimmed edges. Gently transfer ravioli to prepared baking sheet.
12. Repeat steps 5-11 with remaining dough (incorporate trim from first round) and filling.
13. **To cook:** Bring large pot of heavily salted water to boil. Cook ravioli, working in batches to avoid overcrowding, for 6-8 minutes, flipping every couple of minutes for even cooking. Drain and serve with sauce of choice.

